

CACFP FOOD TEMPERATURE LOG



DATE	FOOD ITEM	TIME	TEMP °	INITIALS	PROBLEMS/ CORRECTIONS

COLD HOLDING

All foods should be held 41° F or below.

Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool to 41° F or less within the remaining time period or discard.

COOKING

Poultry products: 165° F/15 seconds

Ground beef: 155° F/15 seconds

Eggs, fish, pork, beef: 145° F/15 seconds

Rare roast beef: 130° F/121 minutes

All other foods: 145° F/15 seconds

Corrective Action: Continue cooking.

REHEATING

Reheat foods to 165° F within 2 hours.

Corrective Action: Discard if not reheated within 2 hours.

HOT HOLDING

All foods should be held 140° F or above.

Corrective Action: If food is out of temperature for less than 4 hours, rapidly reheat to 165° F or greater within the remaining time period or discard.

COOLING

Cool cooked foods from 140° F to 70° F within 2 hours.

Then continue to cool from 70° F to 41° F within 4 hours.

Food products made from ingredients at room temperature must be cooled to 41° F within 4 hours.

Corrective Action: Reheat to 165° F and cool properly, serve, or discard.

RECEIVING

All potentially hazardous foods must be at 41° F or less.

Corrective Action: Reject food if not at proper temperature.